

VALUE SPARKLERS

- 2023 Edition -

COL DORATO

This Prosecco gets it just right.

Col Dorato Prosecco Extra Dry DOC is produced by Societa Agricola Ca' di Rajo for Classica International NV. Classica International was founded as the commercial arm of the Avignonesi winery in Montepulciano, Tuscany, and distributes a careful selection of premium Italian wines around the world. From Piedmont to Sicily, the family of producers gathered under the Classica International banner share a common commitment to crafting genuine, terroir-driven wines.



Col Dorato Prosecco Extra Dry D.O.C

Produced with Prosecco grapes grown in Rai di San Polo di Piave, near Treviso, in the Veneto region, an area characterized by a clayey, sometimes gravelly soil, resulting in grapes which lend to the wine a lovely bouquet of acacia flowers, apple, lemon peel and grapefruit. The perlage is delicate and persistent, exalting both the depth and the freshness of this Prosecco.



Col Dorato Rosé Prosecco Extra Dry D.O.C

90% Glera, 10% Pinot Noir. Intended to enliven the most celebrated aperitifs and for raising a glass all over the world. Prosecco Rosé comes from the great sparkling wine tradition of the Treviso area, home to Italy's first winemaking school in Conegliano. This Prosecco has an elegant, very fine and persistent perlage. The noble red grape variety remains for a long period as grape must in order to extract its aromas and color, thus giving the sparkling wine its subtle pink nuance. Notes of rose, fresh berries and wild strawberries. Good structure, balanced and sapid, pleasant and harmonious on the palate.

ALMA4

Agustín Lopez, Mauricio Castro, Marcela Manini and Sebastian Zuccardi met at the Liceo Agrícola and Enológico School in Mendoza Argentina when they were 17 years old eventually forming Alma 4. Two years later, the quartet vinified 300 bottles of Methode Tradicional wine in 1998, their first year of production. Over 20 years later, they are still making wine together and they currently produce five sparkling cuvees from parcels located in the Uco Valley ranging from 1300-1550 meters above sea level providing an environment of cool temperatures, continental climate, wide thermal amplitude and extreme purity of light.



Almacita Brut

This hand harvested sparkling wine is made from 100% Chardonnay grapes from multiple vineyards within the Uco Valley. Aged 6 months on its lees in stainless steel tanks. Lightly filtered. Charmat method. The nose is bursting with notes of peach, pineapple, mango, mandarin and watermelon that lead into a bright and fresh palate laced with green apple and a touch of fresh baked bread. Tight bubbles, a touch of sweetness and toasted almonds with fine chalky tannins round out this delicious wine.



Almacita Rosé

This hand harvested sparkling wine is made from 100% Pinot Noir grapes from multiple vineyards within the Uco Valley. Aged on its lees for 6 months in stainless steel tanks. Lightly filtered. Charmat method. The nose is bursting with notes of strawberry, raspberry, rose petals and fresh whipped cream that lead into a bright and fresh palate laced with red fruits and a touch of fresh baked bread. Tight bubbles, raspberry jam and toasted almonds with fine chalky tannins round out this delicious wine.



Alma4 Blanc de Blanc

This sparkling wine is 100% Chardonnay made in the Traditional Method. From two separate vineyards high up in the Uco Valley. Sandy, stony, and calcareous soil. 20% fermented in used 500L French Barrel without malo. Aged 40 months. The wine shows toasty notes of brioche on the nose with hints of white flowers and lemon peel. Crisp with touches of green apple on the palate that leads to a creamy, almond croissant finish.



Alma4 Serie Circular Blanc de Blanc

Extremely limited as only 56cs came to the USA!!

This unique sparkling wine is 100% Chardonnay made in Methode Champenoise from two separate vineyards high up in the Uco Valley. 15 day fermentation with 20% fermented in used 500L French barrel without malo. The wine has spent 10 years on the lees and shows toasty notes of hazelnuts, brioche, and creme brûlée on the nose with hints of lemon and creamy peach. This vintage wine has less fizz or bubbles than a typical newer sparkling but still has great crisp acid that leads to an almond cream finish.

AVINYÓ

On the front of every bottle of Cava Avinyó Brut Reserva is a Catalan inscription that translates: "from the must of the flower and with the rigor of a work well crafted." This phrase sums up the Nadal family's winemaking philosophy with their focus on producing the highest quality of wine through adherence to the natural fruit and through hard work and great delicacy in the winemaking process. After all, if you're making wine for your family, you want to make sure it's as good as it can be. Traditional Catalan sparkling wine made with méthode champénoise. 100% free run juice aged 18 to 22 months before being disgorged.





2019 Cava Avinyó Brut

A delicious, unpretentious sparkling wine you can drink every day, made by one of the nicest and most authentic family estates on the planet. The wine is made from 60% Macabeo, 25% Xarel-lo, and 15% Parellada from organically-farmed estate vines planted from 1945 to 2017 at Can Fontanals from 250m to 275m elevation. After a night-time grape harvest to avoid oxidation and for optimal temperature, the grapes are pressed very gently in a pneumatic press. The base wine then ferments in temperature-controlled stainless steel between 14°C and 16°C. After cold stabilization, the wine begins its secondary fermentation in bottle with the addition of yeasts and sugar in March. It is then aged 18-24 months on the lees before being disgorged on demand. Unfiltered. Traditional Catalan sparkling wine made with méthode champénoise.

90 Points – '19 James Suckling – *“I like the savory notes here with gentle earthy and saline hints to the stone fruit. It’s medium-bodied, creamy and soft.”*



2019 Cava Avinyó Brut Rosé

100% Pinot Noir. Traditional Catalan sparkling wine made using the Méthode Traditionnelle. The grapes are harvested at night to avoid oxidation and for optimal temperature. The free run juice then macerates for eight hours with the skins. The base wine ferments in temperature-controlled stainless steel between 16°C and 18°C. After cold stabilization, the wine begins its secondary fermentation in bottle with the addition of yeasts and sugar early the following year. It then ages for a minimum of 18 months on the lees before being disgorged on demand.

92 Points – '20 Wine&Spirits

90 Points – James Suckling – *“Raspberries, grapefruit and dried flowers on the nose. Some salted almonds, too. It’s medium-bodied, with gently frothy bubbles and a fresh, tasty finish.”*

CANTINA DI SORBARA



Cantina di Sorbara is a winemaking cooperative focused on five different Lambrusco varieties: Sorbara, Salamino, Maestri, Marani Viadanese, and Pignolotto. The coop was founded by Gino Friedman who had been a successful attorney in the region. The “Emma” Sorbara wine is something of a tribute to him, as Villa Emma was his home during the war and was used as a safe house where Jewish children were housed and protected. The cooperative was founded with the merger of two historic companies on the Modena wine scene—the Carpi Winery, which was founded in 1903 and a pioneering example of Agricultural Cooperation, and the Sorbara Winery, the name that quintessentially identifies Lambrusco DOC. Founder Gino Friedmann is remembered for saving the lives of countless Jewish children in the area of Emilia-Romagna during WWII.

Lambrusco di Sorbara 'Emma', Amabile

100% Lambrusco Salamino. Demi Sparkling, off-dry and light-bodied almost like a rosé expression of Lambrusco.

'Best Buy' - Wine&Spirits 2021

"Aromas of wild rose and red berry follow over to the bright, light-bodied palate along with raspberry compote and crushed strawberry. A note of candied tangerine zest and vanilla close the finish. It's fun and refreshing."

– Wine Enthusiast



Lambrusco, Salamino di Santa Croce

100% Lambrusco Salamino.
Demi Sparkling, brut red wine.

91 Points - James Sucking - *"Beautiful freshness here with freshly soaked blueberries, elderberries, spearmint and rosemary. Dry, balanced and medium-bodied, drawing on a fine thread of bubbles and precise, cutting acidity. So refreshing."*

DOMAINE MOUTARD

The Moutard family is one of the oldest houses on the Côte des Bar. It has been rooted in the Aube vineyards since the 17th century. Today under the stewardship of François, Véronique, and Agnès Moutard, the Estate consists of 60 acres of vines in the Kimmeridgian clay and limestone rich soils of the Côte des Bar region of southern Champagne and another 60+ in Burgundy with plots in the Yonne covering smaller, highly-sought after appellations like, Chablis, Epineuil, and Irancy. Along with Pinot Noir, Pinot Meunier, and Chardonnay, the family is one of a few permitted to nurture Champagne's "forgotten varietals", Arbane, Petit Meslier, and Pinot Blanc. The Moutard family's passion and dedication to excellence is evident in their sustainably farmed, terroir-driven wines and champagnes.





Domaine Moutard Blanc de Blancs

100% Chardonnay. Hand harvested, pneumatically pressed. Primary fermentation in temperature controlled stainless steel tanks. Méthode Traditionnelle: secondary fermentation in bottle with 24 months on lees. Powerful aromas of citrus fruits, flowers, and mineral pair with a bright palate characterized by near-perfect acidity, and fresh stone fruits - peach, apricot - with a touch of toasted nut and mineral. Fresh and lively with fine bubbles.

CANTINA OSTRO

Ostro is a refined, vinous Prosecco to enjoy whenever the spirit moves you. The estate practices sustainable farming, taking care to maintain a balance at all times between their vines and the surrounding environment. Vineyards follow the course of the Livenza River; here soils combine not only the typical alluvial gravel of the Grave appellation but also significant deposits of clay and limestone, unique in the region. The Alps to the northeast provide cooling winds in summer as does the Adriatic Sea to the south.



Ostro Prosecco Brut, Prosecco

100% Glera. A light and lively, full-flavored Prosecco that's wonderfully dry and zippy. The true home of the Glera grape is Friuli, which is why the most authentic and delicious Prosecco wines hail from this region at the foothills of the Alps! A gorgeous sparkler to enjoy throughout a meal. Hand-harvested. Pressed full cluster; fermented on selected yeasts in temperature-controlled tanks. Second fermentation in tank (Charmat method) on fine lees. Aged briefly in tank (three months) before bottling. Drink as an aperitif; pair with spicy or salty foods and fried fish.

MAS DE DAUMAS GASSAC

'Winemaking Powerhouse' - Jancis Robinson

**'The First Growth of the Languedoc.
The only Grand Crus of Southern France'** - Hugh Johnson

'One of the 10 best wines in the world' - Michael Broadbent

'A Lafite in Languedoc' - Gault & Millau

'Two Major Grand Crus' - Oz Clark



In 1971, the Guibert family founded the Mas de Daumas Gassac estate on an historical farm with a unique red glacial terroir contributing to its reputation as the "First Growth of the Languedoc". With 67 small estate vineyard plots, farmed in total respect of Nature and surrounded by the Garrigue forest, nature's life and balance have been totally preserved in this magical valley. Within 40 years the Mas de Daumas Gassac wines have reached the rare status of "cult wine" that is only given to a few exceptional estates. The first wines ever produced in the Gassac valley are said to date back to 780 A.D. when St Benoit d'Aniane, one of Charlemagne's counsellors planted the original Gassac vineyard in this magical valley. The outstanding Daumas Gassac crus are first and foremost born from a unique microclimate and terroir. With over 40 different grapes varieties planted in the valley, the Daumas Gassac vineyard is a museum of rare and uncloned vines (pre 1920's) from all over the world: Israel, Portugal, Switzerland, Armenia, Madeira, Georgia, Spain. With such diversity comes an incredible complexity!

Mas de Daumas Gassac Rosé Frizant, Languedoc

"The result is, quite frankly, something that is so much fun, it's like a day at an old-fashioned funfair, whizzing down a creaky wooden helter-skelter on a hessian sack, eating candy floss while listening to a brass band, lobbing wildly at the coconut shy and flopping contentedly on the grass in the sunlight to soak up the simple, happy, silly sounds." -Jancis Robinson 2021

95% Cabernet Sauvignon, 5% Mourvedre, Pinot Noir, Sauvignon Blanc, Petit Manseng and Muscat from younger Mas de Daumas Gassac vineyards. Terroir de Gassac Valley. Cool microclimate derived from Gassac River and nearby mountains and sea. White clay and Lutetian limestone. The Cabernet Sauvignon is hand-picked at about 10° alcohol. The free run juice (saignée) is sent to an airtight stainless steel tank where it ferments on its own with nothing added to it -- no dosage, no liquor, no gas, no sugar, no yeast. This single fermentation is referred to as Method Charmat. While similar to Petillant Natural, the difference is that the fermentation does not take place in bottle. Aged in Closed stainless steel tank.



"Aromas of apricots, peaches, strawberries and cream. Gentle and creamy on the palate with soft bubbles and a fruity finish." -James Suckling

DOMAINE A. PEGAZ

The Pegaz family has been making wine for 6 generations, the domaine has been in the family since 1834. Located in the heart of the Pays des Brouilly, renowned for the quality of its vineyards, two farms join forces to present a full range of Beaujolais wines. All of their vineyards are located on steep slopes, everything is hand-harvested, and they've been practicing organic for decades, using only sulfur and copper treatments in the vines.



NV Crémant de Bourgogne

100% Chardonnay. This gorgeous sparkler is hand-harvested from 25+ year old vines planted to limestone-clay soils, fermented in steel with a dosage of about 4 grams, and sees 18 months on its lees. It offers a flowery soft lemon nose, with a medium body and tiny bubbles that carry flavors of yellow and green apples on a smooth frame.

@PROVISIONSOK



**The Best Fine Wines
and Craft Spirits in Oklahoma.**



YOUR LOCAL FAMILY-OWNED DISTRIBUTOR